

All About Catering

Decorated Cold Buffet

Menu A - £32.50 per person

Salad of Roasted Red Pepper, Goats Cheese, Roquette and Ruby Chard
with a sticky orange and balsamic dressing

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Poached Whole Fresh Salmon with lemon mayonnaise
Smoked Gammon glazed with English Mustard and Marmalade
Rare Roast Sirloin of Beef with horseradish sauce
Caramelised Red Onion and Feta Quiche

Selection of 3 salads, hot new potatoes, and freshly baked breads

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Choice of 2 Desserts from the Dessert Menu

Menu B - £36.50 per person

Tian of Crayfish in paprika and citrus dressing
with roquette and pea shoots

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Poached Whole Fresh Salmon with Locally Smoked Salmon
Honey and Mustard Glazed Smoked Gammon with Cumberland Sauce
Herb-cruste Roast Sirloin of Beef with Fresh Horseradish
Terrine of Roasted Vegetables with pesto

Selection of 3 salads, hot new potatoes, and freshly baked breads

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Choice of 2 Desserts from the Dessert Menu

Salad Menu

Slow-roasted Pomodoro tomatoes with basil
Radish, Cucumber and Mint
Watercress, roquette and pea shoots
Wild rice with pomegranates
Cucumber, Granny Smith in Coriander Mayonnaise
Mixed Bean and Tomato Salsa
Thai Noodles with sweet chilli vegetables
Broccoli, feta, almond and red onion
Couscous with roasted pinenuts, cumin and chilli
Roasted Pepper, Aubergine, Courgette and Beetroot
Fusilli with pesto dressing
Chunky Coleslaw

Please remember, all menus are created individually for every event, and we are happy to discuss any variation
or alternative you might like.

All menus are based on a minimum of 50 covers ~ All prices are quoted ex-VAT

All About Catering

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2018 MENUS

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Cold Desserts

Dark Chocolate and Baileys Roulade
Vanilla Crème Brulee
Crème Caramel with cinnamon
Summer Pudding with Fromage frais
Chocolate & Cointreau Mousse
Dark Chocolate Truffle Torte
Eton Mess with red fruit jus
Strawberry & Kirsch Trifle
Lemon Posset with ginger crunch
Raspberry & Vanilla Tart
Soft-baked Pavlova with mango and passion fruit
Burnt Lemon Tart with raspberries
Caramelised Banana Conde with caramel anglaise
Vanilla Pannacotta with red berries
Strawberry Shortbread Mille feuille
Lemon Meringue Pie
Fresh Fruit Salad
Tiramisu
Selection of Cheese, celery, grapes and crackers

Warm Desserts (if facilities are available)

Marmalade & Whisky Bread and Butter Pudding
Crumble with custard
Chocolate Brownie with chocolate ganache sauce
Treacle Tart and Double cream
Sticky Toffee Pudding with ginger sauce
Bramley Apple Charlotte with cinnamon cream
Queen of Puddings

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